

# Managing FAT, OIL and GREASE

## The Right Way



- 1** Wipe pots, pans, and work areas prior to washing to remove cooking residue. **Never** pour into the drain.



- 2** Dispose of food waste directly into the trash. **Never** pour into the garbage disposal.



- 3** Collect waste oil and store for recycling. **Never** pour into the drain.



- 4** Clean mats inside over a utility sink, **not** outside where water will run off into the storm drain.



County of San Bernardino • Department of Public Health  
DIVISION OF ENVIRONMENTAL HEALTH SERVICES [www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

*Revised from  
California Restaurant Association and  
Sanitation Districts of Los Angeles County*

**San Bernardino**  
385 N. Arrowhead Ave.  
(909) 884-4056

**Ontario**  
1647 E. Holt Blvd.  
(909) 458-9673

**Victorville**  
13911 Park Ave.  
(760) 243-3773

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